

DINNERLY



Balinese Chicken Curry with Steamed Rice and Spring Onion



25 minutes



2 Servings

If you like your curries mild, this is a perfect fit. It's made with an Indonesian paste that delivers plenty of flavour but none of the heat. Chunky with tender chicken and veggies, this one's for the whole family!

WHAT WE SEND

- 150g jasmine rice
- 1 carrot
- 1 spring onion
- free-range chicken thigh fillets
- 55g ayam goreng paste
- 200ml coconut milk

WHAT YOU NEED

- 2 tbs vegetable oil
- 2 tsp soy sauce ⁶

TOOLS

- small saucepan with lid
- medium deep frypan

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Soy (6). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 835kcal, Fat 47.8g, Carbs 87.8g, Proteins 36.5g



1. Cook rice

Rinse the **rice** until the water runs clear. Put in a small saucepan with **310ml (1¼ cups) water**, cover and bring to a simmer over medium heat. Reduce the heat to low and cook for 13 mins or until tender and the water is absorbed. Turn off the heat and stand, covered, for at least 5 mins.



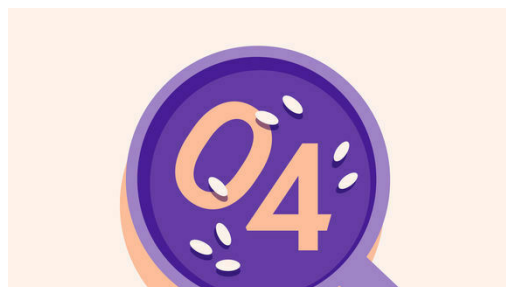
2. Prep ingredients

Meanwhile, peel and thinly slice the **carrot**. Thinly slice the **spring onion**, keeping the white and green parts separate. Cut the **chicken** into 3cm chunks.



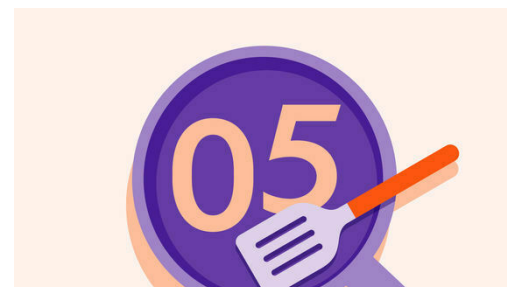
3. Start curry

Heat **1 tbs vegetable oil** in a medium deep frypan over medium-high heat. Cook the **chicken**, stirring, for 3-4 mins until browned. Remove from the pan. Heat **1 tbs vegetable oil** in the pan over medium heat. Cook the **carrot** and **white part of the spring onion**, stirring, for 3-4 mins until softened. Season with **salt and pepper**.



4. Add chicken

Add the **ayam goreng paste** to the carrot mixture and cook, stirring, for 1 min. Add the **coconut milk** and **180ml (¾ cup) water** and bring to the boil. Reduce the heat to medium and cook for 5 mins. Add the **chicken** and cook for a further 3 mins or until the chicken is cooked through and the sauce is slightly thickened.



5. Serve up

Add **2 tsp soy sauce** to the curry and stir to combine. Taste, then season with **salt and pepper**. Remove the pan from the heat. Divide the **rice** and **chicken curry** among bowls, scatter over the **remaining spring onion** and enjoy!



6. Make it yours

Empty out the crisper drawer and boost your veggies by adding whatever you have on hand – from broccoli florets to beans or sliced red capsicum.